

DEMONSTRATION COOKING PERMIT REQUIREMENTS

1. All cooking appliances must be UL listed.
2. Only two appliances will be allowed in a 10 foot by 10 foot area.
3. No deep frying, charcoal barbeques, or flammable gas fired appliances allowed.
4. No commercial cooking allowed.
5. No cooking allowed inside covered exhibits, within twenty feet of exit doors in exhibit areas, or in any concourse or exit way.
6. No cooking or open flames allowed in booths except chaffing dishes with Sterno.
7. Char broiler size and type require separate approval by a fire inspector.
8. Unusual equipment not listed here will be reviewed for approval by the Reno Fire Department.
9. Appliances must be kept clear from combustibles and must be protected from public contact by a noncombustible barricade.
10. A minimum of two fire extinguishers are required. The extinguishers must have current tags with the State of Nevada seal.
11. The exhibitor shall be present while the cooking appliance is in operation.
12. The vendor shall inspect the exhibit and immediate surrounding area one half hour after closure for fire safety.
13. Any facility which regularly allows demonstration cooking shall inspect the ceiling and ventilation ducts above the exhibit area for grease accumulation annually. The facility shall keep a written record of these inspections.

Additional requirements are subject to inspection and review of the event.